

# THE FAT BUTCHER

ALL OUR BEEF IS CERTIFIED HORMONE FREE ● OPEN ALL DAY - EVERY DAY ● OUR KITCHEN CLOSSES AT 10:30PM ● SUITABLE FOR VEGETARIANS (WITH EGG & CHEESE) ● CONTAINS NUTS ●

## STARTERS

### SKAAPSTERTJIES

Lamb tails chargrilled & served with 7B barbecue sauce.

R110



### BONE MARROW

Oven-roasted bones with salsa verde & toasted crostini.

R65

### RITA'S MUSSELS

West Coast mussels cooked in Sauvignon Blanc, garlic leeks & cream.

R80

### PERI PERI LIVERS

Pan fried chicken livers flambéed in brandy.

R65

### SNAILS

In a homemade roasted garlic sauce flambéed with brandy.

R80

### BEEF SHORT RIB

Oven roasted with red wine jus.

R95

### STEAK TARTARE

Hand-chopped fillet, mustard, capers, lava salt, parsley, yolk & cognac.

R95

### CALAMARI

Crispy fried calamari with Limoncello mayonnaise.

R110

## SALADS

### BUTTERNUT & GOAT'S CHEESE

Roasted butternut stuffed with goat's cheese, toasted pumpkin seeds & butternut jam.

R95

### FAT BUTCHER'S SALAD

Blue cheese, fig, olives, cucumber, tomato, bacon lardons & Parmesan croutons

R110



### MOZZARELLA & TOMATO

Tomato, buffalo mozzarella, basil pesto & a cold tomato gazpacho.

R110

### BEEF CARPACCIO

Hand sliced, seared fillet, poached quail egg, Parmesan & rocket.

R95

## LOCAL FLAVOUR

### PORK BELLY

Honey-glazed pork belly, seasonal vegetables, crispy rind, baby apples & roasted garlic puree.

R180

### LAMB SHANK

Oven braised lamb shank, Parmesan mash & red wine jus.

R190



### ROASTED CHICKEN

Lemon & herb or peri peri roast chicken & 7B chips.

R160

### PORCINI RISOTTO

Slow cooked risotto, white wine, wild mushrooms & Parmesan.

R115

### OXTAIL

Slow-cooked, wrapped in Parma ham & net-vet (crêpine), Parmesan mash & red wine jus.

R185

LIKE US ON



## BURGERS

Served with 7B chips & onion rings.

### BELLA BURGER

200g handmade beef patty, lettuce, tomato & 7B chutney.

R80

### BBR BURGER

200g handmade beef patty, bacon, brie, rocket & cranberry jam.

R110

### VAN RIEBEECK

300g handmade beef patty, bacon, blue cheese & 7B chutney.

R130



## THE 7B GRILL

All with a choice of 7B chips, Parmesan mash, baked potato or seasonal vegetables.

### ALLEGAARTJIE (MIXED GRILL)

Lamb T-bone, 200g sirloin, hand-cranked boerewors, handmade beef patty & bone marrow.

R225

### PORK RIBS

Belgian loin ribs.

R200 | Half portion (500g)  
R350 | Full portion (1kg)

### LAMB RUMP

400g lamb rump, chargrilled with coarse salt.

R225

### LAMB T-BONE

3 x 150g T-bones.

R225

## THE STEAK

As a consequence of our lacking antlers to sort matters out, man's competitive nature can lead to all manner of attempted besting between friends. One popular method is over a flame. Not by wrestling on a bonfire, but by outdoing your pal in the cooking of man's greatest culinary obsession: **THE STEAK.**

## SIGNATURE STEAKS



### THE GROSVENOR

Steak Picasso  
Fillet, chocolate, chilli & beer. Served with 7B chips.

R270 | 300g

### THE COLLINS

Steak Au Poivre  
Fillet, Cointreau flambéed, crushed Madagascan peppercorns & cream. Served with 7B chips.

R295 | 300g

### THE HUGUENOT

Steak Bordelaise  
Fillet, port wine & bone marrow jus. Served with 7B chips.

R280 | 300g

### THE FAT BUTCHER PRIME CUTS

SIRLOIN STEAK 200g 400g	R140 R275
RUMP STEAK 300g 600g	R140 R240
BEEF FILLET 200g 300g	R180 R240
DRY AGED	
NEW YORK CUT Sirloin aged on-the-bone 500g	R275
CÔTE DE BŒUF 600g	R350
T-BONE 500g	R260
TO SHARE	
T-BONE 1200g	R495
TASTY ADDITIONS	
ONION RINGS	R25
BRAAIBROODJIE	R25
GARLIC ROLL	R25
SWEET POTATO CHIPS	R25

### COOKING PREFERENCES

B	BLUE
R	RARE
M/R	MEDIUM RARE
MED	MEDIUM
M/W	MEDIUM WELL
KO	WELL DONE

ALWAYS PERFECTLY PREPARED

Although we recommend a steak cooked between RARE and MEDIUM, our chefs will prepare your cut to your preference...

\*Served with a choice of 7B chips, Parmesan mash, baked potato or seasonal vegetables.

## SEAFOOD

### KING PRAWNS

Chargrilled & served with 7B chips & trio of sauces.

R200 | 6 Prawns  
R350 | 12 Prawns  
R480 | 18 Prawns

### SOLE

Pan-grilled with a light curry mayonnaise. Served with 7B chips.

R220



### RITA'S MUSSELS

A pot of Rita's Mussels served with 7B chips and homemade mayonnaise.

R170

### LIMONCELLO CALAMARI

Patagonian calamari tubes, Limoncello butter, served with 7B chips.

R185

### FISHERMANS' CATCH

Cooked the 7B way.

R245

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### SAUCES

Limoncello +R30  
Garlic Butter Sauce +R25  
Peri-peri Sauce +R30



### SAUCES

Béarnaise +R25 | Green Madagascar Peppercorn +R30 | Truffle Mushroom +R35  
Oven-roasted Garlic +R30 | Bordelaise +R30 | Monkey Gland +R30  
Blue Cheese &odka +R35 | Chocolate, Chilli & Beer +R30

THE DELI  
KOO EN LOOP

\* CHECK THE DELI FOR SOME TAKE-HOME TREATS



# BEVERAGES

OPEN ALL DAY, EVERY DAY ● FOR AN EXTENSIVE LIST OF ALL OUR CELLAR WINES PLEASE ASK YOUR WAITRON FOR THE CELLAR LIST ● KITCHEN CLOSSES AT 10:30PM ● WWW.FATBUTCHER.CO.ZA

## CRAFTED BREW

<b>ON TAP</b>	350/500ml
FOKOF LAGER	40/50
DEVIL'S PEAK <i>First Light Golden Ale</i>	31/45
CBC AMBER WEISS	39/56
STRIPE HORSE PILSNER	28/40
<b>BOTTLED (Craft Beer &amp; Cider)</b>	
DEVIL'S PEAK <i>Blockhouse IPA</i>	58
STRIPE HORSE LAGER	35
CITIZEN LIGHT LAGER	40
CLUVER & JACK <i>Dry Cider</i>	43
EVERSON'S CIDER <i>Pear Cider</i>	48
	48
DRAGON FIERY GINGER <i>Ginger Beer</i>	56

A MEAL WITHOUT  
WINE IS LIKE A DAY  
WITHOUT SUNSHINE.



FOR AN EXTENSIVE LIST OF ALL OUR CELLAR WINES PLEASE ASK  
YOUR WAITRON FOR THE CELLAR LIST

## APÉRITIF, LIQUEURS & DIGESTIFS

AMARULA	10	OLMECA TEQUILA <i>Silver / Gold</i>	18
KAHLUA	17	PIMMS <i>(50ml Serving)</i>	22
DRAMBUIE	30	CAMPARI <i>(50ml Serving)</i>	47
AMARETTO DISORANO	22	BLAAUWKLIPPEN B&A <i>(50ml Serving)</i>	59
BAILEY'S CREAM	16	DELLA CIA GRAPPA <i>(Pinot / Chardonnay)</i>	35
FRANGELICO	19	DELLA CIA GRAPPA <i>(Cabemet / Merlot)</i>	40
JAGERMEISTER	21	DELLA CIA GRAPPA PREMIUM <i>(Cabemet / Merlot)</i>	42
NACHTMUSIK LIQUEUR	10		
SAMBUCCA	13		
SOUTHERN COMFORT	14		

## COCKTAILS

LIME MOJITO	45	HONEY & CHILLI BURN	45
STRAWBERRY MOJITO	45	CRAZY BASIL	45
PORNSTAR MARTINI	45	STRAWBERRY DAIQUIRI	45

## SOFT DRINKS

<b>SODAS</b>	
200ml	16
330ml	21
<b>ROSE'S &amp; MIX</b>	
Lime & Soda	27
Passion & Soda	27
Cola Tonic & Soda	27
<b>ROCK SHANDY</b>	21
<b>ICED TEA</b>	
Peach / Lemon	22
<b>TISERS</b>	
Appletiser / Grapetiser Red	29
<b>TOMATO COCKTAIL</b>	26
<b>RED BULL (250ml)</b>	38
<b>AQUABELLA WATER</b>	
Still / Sparkling (750ml)	25
Still / Sparkling (250ml)	13
<b>SAN PELLEGRINO/AQUA PANNA</b>	
250ml	27
750ml	55

## COFFEE

ESPRESSO SINGLE	17
ESPRESSO DOUBLE	21
CAPPUCCINO	20
LATTE	20
CAFFÈ MOCHA	22
CAFFÈ CORRETTO	45
AMERICANO	20
AFFOGATO	40
HOT 'COCO'	28
LIQUEUR COFFEE	55

## TEAS

ENGLISH BREAKFAST	17
EARL GREY	21
MOROCCAN MINT GREEN	20
GINGER & HONEY	20
ROOIBOS	22
LEMON & LIME	20

## DESSERT COCKTAILS

<b>NIGHTCAP</b>	45
VANILLA CAFÉ EXPRESS	45
DOM PEDRO	55

## MILKSHAKES

<b>THE REGULARS</b>	25
Bubblegum, Strawberry, Lime, Chocolate, Vanilla, Banana	
<b>OREO</b>	55
<b>HONEYCOMB</b>	55
<b>BAR ONE CHOC</b>	55
<b>'TOFFIE'</b>	55

## JUICES

<b>ORANGE</b>	20
<b>MANGO</b>	20
<b>APPLE</b>	20
<b>FRUIT COCKTAIL</b>	20
<b>STRAWBERRY</b>	25
<b>CRANBERRY</b>	25

UNLIKE MILK  
IT'S OKAY TO CRY OVER  
SPILT WINE

## BY THE GLASS

<b>WHITE</b>	
L'AVENIR FAR AND NEAR SAV BLANC	38
STEEN OP HOUT CHENIN	46
GLENELLY UNWOODED CHARDONNAY	46

<b>RED</b>	
LYNGROVE COLLECTION SHIRAZ	40
KLEINE ZALZE MERLOT	38
KEN FORRESTER CAB SAUV	38
FAT BUTCHER RESERVE	45
L'AVENIR PINOTAGE	48

<b>ROSÉ</b>	
DE MEYE SHIRAZ ROSÉ	38
<b>MMC</b>	
KLEINE ZALZE BRUT VINTAGE	55

## WHISKEY

BELLS	17
J&B RARE	15
JAMESON	26
JAMESON <i>Select Reserve</i>	34
GLENLIVET <i>12 Year Old</i>	44
GLENFIDDICH <i>15 Year Old</i>	65
JOHNNIE WALKER <i>Black</i>	31
JOHNNIE WALKER <i>Blue</i>	152
MACALLAN <i>Amber 1824 Series</i>	50
LAGAVULIN <i>16 Year Old</i>	91

## BRANDY

OLOF BERGH	10
RICHELIEU	12
KLIPDRIFT	11
KWV	
10 Year Old	20
20 Year Old	97
BLAAUWKLIPPEN <i>Brandy 10 Year Old</i>	35
KAAPZICHT <i>15 Year</i>	36
VAN RYN'S <i>15 Year Old, Fine Cask Reserve</i>	88

## RUM

HAVANA	14
RED HEART	15
MALIBU	12
CAPTAIN MORGAN <i>Spiced Gold</i>	13
DON JULIO	48

## VODKA

SMIRNOFF	10
ABSOLUT	20
BELVEDERE	36
GREY GOOSE	38
CIROC	36

## MCC

<b>BOER &amp; BRIT SUIKERBOSSIE BRUT</b>	240
Aged for 24 months. Slow-baked Granny Smith apple, hints of spice, lemon rind & peach. Persistent mousse & vibrant acidity.	
<b>SIMONSIG KAAPSE VONKEL BRUT ROSÉ</b>	265
A delicate Cap Classique made from Chardonnay and Pinot Noir. Aromas of dried apple, apricot and red cherry. Freshly baked bread on the palate, with a fresh acidity.	

## GIN

GORDIN'S	10
BOMBAY SAPPHIRE	21
INVERROCHE <i>Gin Amber</i>	25
HOPE	25
INVERROCHE <i>Gin Amber</i>	25
BULLDOGS	25
MUSGRAVE <i>Rosé/Original</i>	30
HENDRICK'S	40

## FORTIFIED & DESSERT WINES

50ml serving

DE KRANS RUBY	11
OUPA SE WYN	17
OUMA SE WYN	17
DE KRANS TAWNY	26
LAATLAM	27
PIERRE JORDAN RATAFIA	27
OVERGAAUW CAPE VINTAGE	31
FAIRVIEW LA BERYL BLANC	35

## BOURBON

JACK DANIEL'S <i>Old No.7</i>	24
<i>Single Barrel Select</i>	45
JIM BEAM <i>White Label</i>	17

## CHAMPAGNE

NICOLAS FEUILLATTE BRUT	684
Fresh white fruit aromas. Clean on the attack, delicate beads impart a fresh finish.	

VEUVE CLICQUOT BRUT <i>YELLOW LABEL</i>	988
Fruity & structured. Rich creamy texture & bright acidity.	

## COGNAC

COURVOISIER VSOP	55
REMY MARTIN VSOP	56
RICHELIEU XO	159
BISQUET XO	162